

# DINNERLY



## 20-Minute Korean Beef Tacos with Pickled Cucumber



20 minutes



2 Servings

Tacos don't always have to feature Mexican flavours. In Los Angeles, you'll find them mixed with ingredients like gochujang, a Korean chilli paste. We've added it to the mince for a kick of heat, but you can easily dial it down by using less!

## WHAT WE SEND

- 1 Lebanese cucumber
- 1 red onion
- coriander
- beef mince
- 30g Korean chilli paste <sup>1,6</sup>
- 6 flour tortillas <sup>1</sup>

## WHAT YOU NEED

- 1 tbs white vinegar
- 2 tsp sugar
- 1 tsp vegetable oil
- 1 tbs soy sauce <sup>6</sup>
- 2 tbs mayonnaise <sup>3</sup>

## TOOLS

- vegetable peeler
- medium frypan

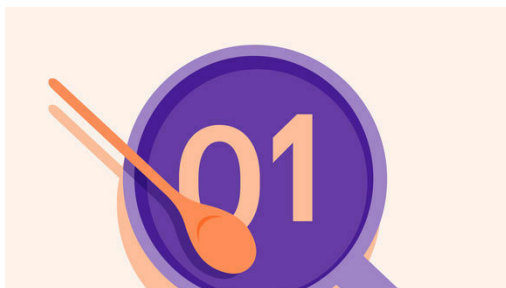
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

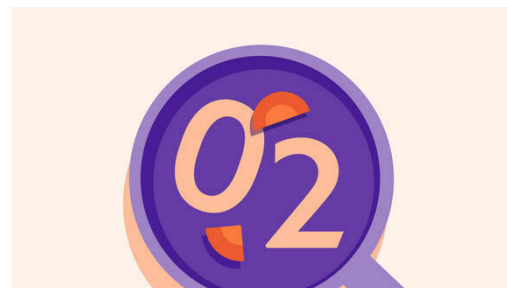
## NUTRITION PER SERVING

Energy 890kcal, Fat 48.4g, Carbs 48.5g, Proteins 45.9g



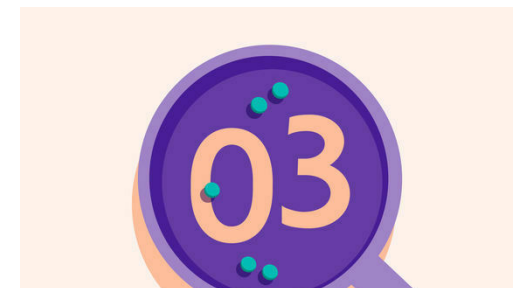
### 1. Prep ingredients

Peel the **cucumber** into ribbons with a vegetable peeler. Thinly slice the **onion**. Pick the **coriander** leaves and finely chop the stems, keeping them separate.



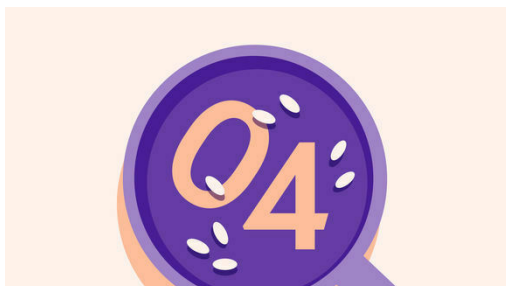
### 2. Pickle cucumber and onion

Put 1 tbs **white vinegar**, 2 tsp **sugar** and a **pinch of salt** in a bowl and stir until the sugar dissolves. Add the **cucumber** and **onion** and stir to combine. Set aside to pickle, tossing occasionally, until needed.



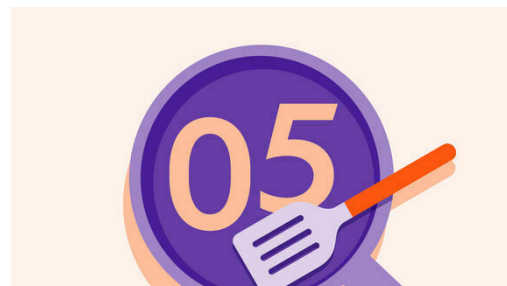
### 3. Cook beef

Heat a **light drizzle of vegetable oil** in a medium frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **chilli paste** (see Make it yours), **coriander stems** and 1 tbs **soy sauce** and cook, stirring, for 1 min or until fragrant. Taste, then season with **pepper**. Remove the pan from the heat.



### 4. Warm tortillas

Put the **tortillas** on a plate, slightly overlapping, and microwave in 10-sec bursts until warmed through (see Make it yours).



### 5. Serve up

Drain the **cucumber and onion**, reserving the pickling liquid. Spread the **tortillas** with a **little of the mayonnaise**, then top with the **beef**, **pickled veggies** and **coriander leaves**. Stir a **little of the pickling liquid** into the **remaining mayonnaise** and drizzle over the **tacos**. Enjoy!



### 6. Make it yours

Korean chilli paste, also known as gochujang, is a staple in every Korean pantry. It is slightly sweet, earthy and has a chilli kick. We've suggested this amount for flavour, but feel free to reduce to taste. ~ Don't have a microwave? You can warm the tortillas, wrapped in foil, in a 220C oven for 8 mins or until warmed through.